

# VEGETARIAN MENU

## 1<sup>st</sup> Course (set for all guests)

Sweet and sour beetroot, Branxton pecans, black garlic, Olio Mio olive oil, wild sorrel, fresh goat's milk curds and whey

## 2<sup>nd</sup> Course

Our own polenta, charred Morpeth sweet corn, black garlic, togarashi, wild rice

Sebago potato, cured yolk, mushroom, mushroom soy broth

## 3<sup>rd</sup> Course

Silken tofu, charred red dragon wombok, citrus kosho butter, roasted savoy, puffed buckwheat, Japanese parsley

House made haloumi, koshikhari brown rice, local mushroom, organic wasabi, brown kelp, daikon

**Side Dish:** charred Morpeth butternut pumpkin, salt bush butter

## Optional Cheese Course

Heidi gruyere cream, crisp and frozen, Mangrove Mountain fig, roasted almonds

## 4<sup>th</sup> Course

Muse coconut

White chocolate and wattleseed set cream, hazelnut, banana sorbet, fermented golden passionfruit

Feijoa, dark chocolate sorbet, almond milk granita, cocoa nib brittle